

PIZZAS

In Amici pizza-making is a simple affair. The dough is hand stretched and spun to the perfect thickness, then topped with freshly made tomato sauce & Fior Di Latte (*semi-soft, fresh cheese made in the style of Italian mozzarella*). It's baked for around 3 minutes in a stone base pizza oven at a temperature of approximately 400 degrees celsius to have perfect thin, crispy, slightly charred base. Finally, it's served in a relaxed family atmosphere, always surrounded with laughter and fun.

We Have Vegen Cheese

ROSSA

MARGHERITA (v) - 9
fior di latte, fresh basil leaf, extra virgin olive oil

REGINA MARGHERITA (v) - 11
burrata, fresh basil, extra virgin olive oil

NAPOLI - 11
fior di latte, anchovies, black olives

DIAVOLA - 11
fior di latte, pepperoni, chilli flakes

PROSCIUTTO COTTO E FUNGHI - 11
fior di latte, ham & mushroom

ORTOLANA (v) - 12
fior di latte, aubergine, zucchini, peppers & mushrooms

RAGU BOLOGNESE - 12
fior di latte, beef in tomatoe sauce

FRUTTI DI MARE - 14
fior di latte, clams, mussels & prawns

SPICY MEAT LOVER - 16
fior di latte, beef, pepperoni & jalapeno chilli

CALZONE CLASSICO - 11
fior di latte, ham, salami milano & ricotta cheese

BIANCA

FORMAGGIO BLUE (v) - 12
fior di latte, gorgonzola, rocket, walnuts

QUATTRO FORMAGGI (v) - 12
fior di latte, gorgonzola, parmesan, ricotta cheese

ITALIA - 16
fior di latte, San Daniele parma ham, parmesan, rocket

FUNGHI E CREMA DI TARTUFO (v) - 16
porcini, enhanced with summer truffle.

CATRING & HOME DINING

Whether it's an intimate dinner, product launch, press day, wedding, milestone celebration or themed party you're planning on pulling together, the team behind amici has big ideas when it comes to catering. email: amicilondon@gmail.com

NOTES

s = small / L = large portion (v) vegetarian (ve) vegan (gf) gluten free pasta available

A discretionary service charge of 12.5% will be added to your bill as a direct reward for the staff who made your experience special. Please note that all our food is prepared and cooked fresh on premises. If you are in a hurry, have any allergies or queries please bring it to our attention and we will do our utmost to accommodate you. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones. All prices include 20% VAT. All wines can be served in 125ml measures on request.



where friends and family meet

APERITIVO

- MIMOSA champagne & fresh orange juice - 9.5
- RASPBERRY MIMOSA champagne & chambord - 9.5
- APEROL SPRITZ prosecco, aperol, club soda - 9
- NEGRONI gin, campari, martini rosso - 9

SHARE

- LARGE GREEN OLIVES (v) - 3
- ♥ HOME SPICED MIXED NUTS (ve) - 2
- SELECTION ARTISAN BREAD (v) - 4
- MUSHROOM & TRUFFLE ARANCINI (v) - 4

SET MENU

three Courses - 25

STARTER

SOUP

- BRUSCHETTA (ve)
San Marzano, cherry tomato
- TONNO CON GEL AL LIMONE
tuna with lemon jelly

MAIN

- FRESH GNOCCHI (v)
burst cherry tomato, creamy burrata
- PORK BELLY
mashed potatoes, roasted veg & bramley-apples puree
- ATLANTIC COD
clams, kale & pea puree
- TAGLIATELLE AL RAGU BOLOGNESE
genuine ragù, as it is made in Bologna

DESSERT

- TIRAMISU (v)
heavenly dessert
- CRÈME BRÛLÉE (v)
a perfect ending to a satisfying meal
- AFFOGATO (v)
a scoop of vanilla ice cream "drowned" in espresso

SIDES + £4

- MIXED SALAD (ve)
- FRESH BEANS (ve)
- CHARRED HISPI anchovies, bread crumbs
- HOME-CUT RUSTIC SKIN-ON CHIPS (ve) OR MASH (v)
- ITALIAN SAUSAGE add to any item

START

- BRUSCHETTA, San Marzano cherry tomato (ve) - 6
- GARLIC BREAD, fresh rosemary (ve) - 5.5 + CHEESE (v) - 6.5
- ♥ TONNO CON GEL AL LIMONE tuna with lemon jelly - 9
- BRESAOLA air-dried beef fillet, hazelnuts, ricotta - s 11 / L 17

SOUP & SALAD

- CARROT & GINGER SOUP (v) - 7
- MIX VEG MINISTRONE with sweet pea veloute (ve) - 11
- ♥ BURRATA garlic marinated cherry tomatoes (v) - 9.5
- VEGETABLE SALAD (ve) - s 8.95 / L 12
- HALLOUMI & GRIDDLED VEG SALAD - s 9 / L 12

PASTA

- GNOCCHI ITALIAN SAUSAGE & BROCCOLI - s 9 / L 13
- ♥ LINGUINE FRUTTI DI MARE (seafood) - s 9 / L 14
- RISOTTO fresh clams, courgette - s 9 / L 14
- CRAB LINGUINE cherry tomatoes & chilli - s 11 / L 16

SEA

- MUSSELS POT - s 9.5 / L 15 - CLAMS POT - s 11 / L 17
- ♥ TEMPURA seafood & garden vegetables - s 12 / L 17
- ATLANTIC COD - white beans, tomato concasse - 14
- SCOTTISH SALMON clams, kale & pea puree - 16

LAND

- ♥ PORK BELLY mashed potatoes, roasted veg - 15
- DUCK BREAST vanilla mash, peas, Amici's cranberry sauce - 16
- LAMB CHOPS potatoes, home made mint sauce - 16
- RIB EYE STEAK chips & Amici's peppercorn sauce - 22